

# Pork ham, cooked, 20 % injected

## Ingredients used

ScanPro™ HI 92

## Recipe suggestion

The ham is a whole muscle extended 20 % through injection with a brine including ScanPro™ HI 92. ScanPro™ HI 92 provides a firm structure resulting in an improved sliceability. The use of ScanPro™ HI 92 in this recipe has further proven to reduce cooking loss.

Ingredients	Standard	Test 1
Pork whole-ham muscles, trimmed	83.33	83.33
Water/ice	13.32	13.12
Phosphate	0.30	0.30
Nitrite salt (0.6 % nitrite)	1.50	1.50
Vac. salt	0.50	0.50
Sodium ascorbate	0.05	0.05
Dextrose	1.00	1.00
ScanPro™ HI 92	0.00	0.20
<b>Total recipe:</b>	<b>100.00 %</b>	<b>100.00 %</b>

## Production procedure:

1. Dissolve the phosphate in water.
2. Add vac.salt and nitrite salt, and dissolve it.
3. Add ScanPro™ HI 92, and disperse it.
4. Add dextrose and sodium ascorbate under constant stirring.
5. Inject the brine into the meat once. The brine has to be kept agitated during injection.
6. Tenderize the meat well.
7. Fill the meat into the tumbler together with the remaining brine.
8. Fill the meat into cooking bags, and put the bags into moulds.
9. Cook to a temperature at centre of 68°C.
10. Cool down the moulds after cooking, and let the meat rest overnight.

## Tumble process

Revolutions	Total time (h)	Work (m)	Break (m)	Vacuum	Total
6	12	20	10	90 %	2880

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